

INSTRUCTIONS FOR USE

**Electrolux**

**CF463 Luxair Double  
Oven Cooker**

**THIS APPLIANCE MUST BE INSTALLED  
BY A QUALIFIED ELECTRICIAN, IN  
ACCORDANCE WITH CURRENT I.E.E.  
REGULATIONS.**

# Contents

Introduction	3
Installation Note	3
Main Oven Door Hang	3
CF463 Cooker Features	4
Control Panel	4
Hob Light	5
Hotplates	5
Colour Glance Controls	5
Automatic Oven Timer	5
To Operate the Timer	6
Minute Minder	6
Main Oven	7
Cookery Notes and Temperature Charts (Main Oven)	7, 8 & 9
Cookery Notes and Temperature Charts (Top Oven)	10 & 11
Grilling	10
Care and Cleaning	12
Guarantee	13
Service Addresses	Back Cover

## Introduction

Please read this booklet on how to get the best use from your new Electrolux cooker.

It should have been checked that the cooker voltage rating corresponds with the supply.

The cooker should be connected to a suitable double-pole control unit adjacent to the cooker.

No part of the cooker will operate unless the main control unit is switched **On**.

When the cooker is first used a slight odour may be emitted by the oven lagging insulation,—this should cease after a short period of use.

Electrolux cookers are guaranteed and will give lasting service.

### **Installation Note: WARNING:— THIS APPLIANCE MUST BE EARTHED.**

Where free standing cookers are fitted in line with kitchen furniture, a minimum gap of 19mm ( $\frac{3}{4}$ " ) must be left between the sides of the cooker and adjacent cabinets for the circulation of air.

### **Main Oven Door Hang**

Your cooker is supplied with the main oven door hinged on the left hand side. To enable the door to be hinged on the right hand side, a kit of right hand oven door hinge parts is available as an optional extra and can be obtained by contacting your nearest Electrolux service office,—see addresses on back page.

# CF463 Luxair Double Oven Cooker

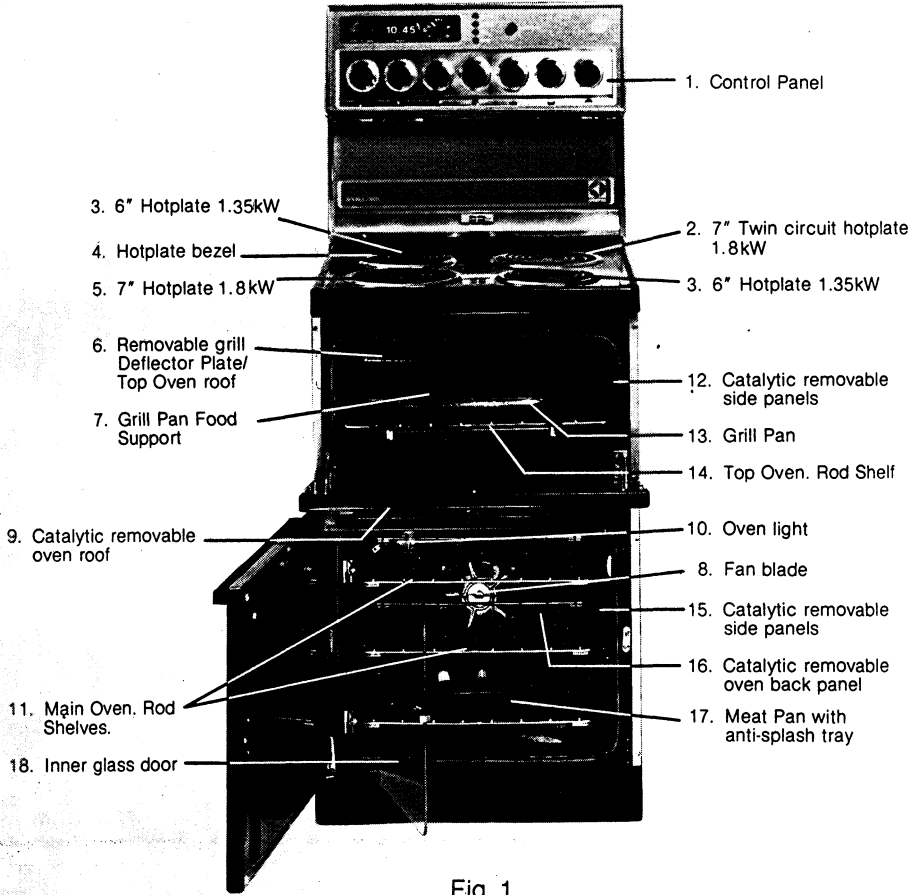
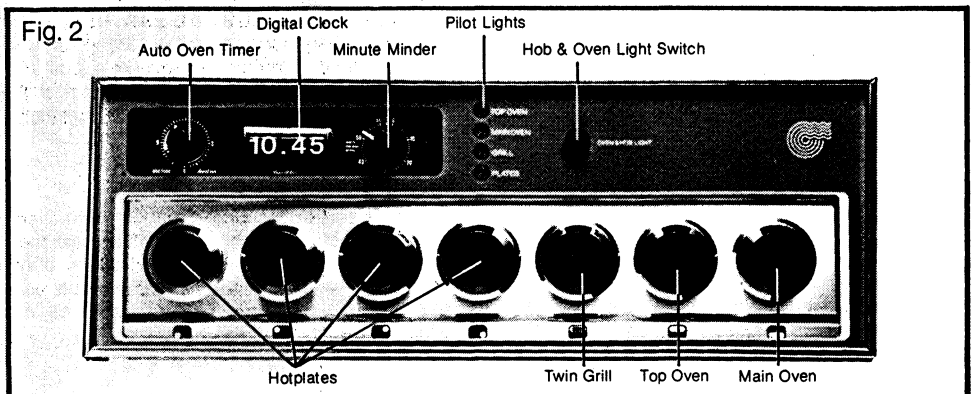


Fig. 1

## Control Panel



# USING YOUR ELECTROLUX COOKER

## Hob Light

The hob light is operated by the push button switch on the control panel. This same switch also operates the oven interior light.

## Hotplates

The controls for the hotplates can be turned in either direction and have been clearly marked for easy reference.

## Coloured Controls for Single Circuit Hotplates

The small windows above the controls show from yellow through to orange and red when rotated to indicate at a glance the heat settings. At HI, a red colour will show through the window; this will change to orange as the control is turned to a lower setting and the heat is reduced to medium. A yellow colour will show as the heat is further reduced by turning the control to an even lower setting. A pilot light on the control panel will come on when one or more of the hotplates are switched on.

## Coloured Controls for Twin Circuit Hotplate

The small window above the control will show red when the control knob is turned clockwise to indicate that the whole hotplate is switched on. With the control knob turned anti-clockwise, the small window will show yellow to indicate that only the inner part of the hotplate is switched on. A pilot light on the control panel will come on when one or more of the hotplates are switched on.

## Use of Hotplates

Turn the control to HI for fast cooking. To reduce the heat to cook more slowly or simmer, turn the control to a lower setting according to the size of the saucepan and the amount of liquid. The two small hotplates are specially for smaller pans, slow cooking and simmering.

It is inadvisable at any time to leave a hotplate switched on without a pan as this wastes energy and may shorten the life of the hotplate.

## Choice of saucepans

For the best results, and to ensure quick, economical cooking, we recommend the use of flat bottomed saucepans (with close fitting lids) which completely cover the hotplate—up to

255mm (10") base diameter on 180mm (7") hotplate. Thin based saucepans are uneconomical since they distort in use, resulting in poor contact and efficiency. Never place anything between the saucepan base and hotplate (i.e. asbestos mats, etc.) and never use recessed or ridged base utensils.

We do not recommend lining spillage trays/bowls with aluminium foil, since this may cause premature failure of hotplates. Hob damage may result from placing large preserving pans or fish kettles across two hotplates.

**IMPORTANT**—as there could be some fire risk attached to the heating of oil, particularly for deep fat frying, it is **strongly recommended** that cooking utensils containing oil are not left **unattended** (e.g. to answer the telephone) on or in close proximity to hotplates.

In the unfortunate event of a fire it will assist in smothering the flames if the pan lid is replaced, and the electricity supply is switched **Off**.

## Automatic Oven Timer—for both ovens Automatic Cooking



Fig. 3

The Electrolux CF463 Double Oven has a digital clock combined with an auto-oven timer and minute minder which is described in detail on page 6.

Both the Top Oven and Main Oven can be controlled by the automatic timer. When the timer control has been set for one oven it is possible to use the other oven only on the same automatic cooking programme.

The timer will automatically switch on and off at the pre-selected 'Start' and 'Stop' times.

## Hints on Automatic Cooking

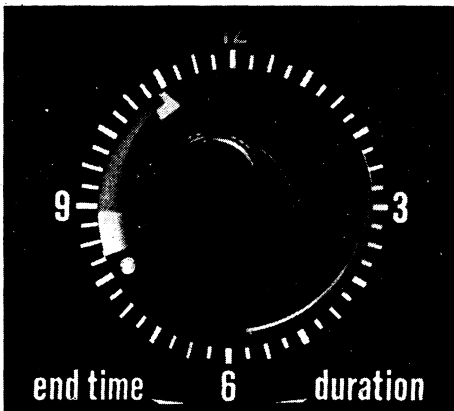
1. Select foods which will take about the same time to cook and require approximately the same oven temperature.

2. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added.
3. Foods should be well sealed in containers to prevent the loss of liquid during cooking. Aluminium foil makes a good seal.

## To Operate the Oven Timer

1. Make sure the **Main** switch is **On**.
2. The timer is controlled by the electric clock. Check that the clock is at the correct time of day, if not, set to the correct time by pressing and rotating the knob in the centre of the minute minder dial.

N.B. After setting the time of day, return the minute minder pointer to the **Off** position, without depressing the knob.



Oven Timer  
Fig. 4.

## To set the Timer to Switch ON and OFF Automatically

1. Set the **Finish** time by turning the left hand (timer) knob clockwise until the red pointer is set at the time to stop cooking.
2. Set the **Start** time by turning the same knob anti-clockwise so that the beginning of the orange segment is set to the time to start cooking.

NOTE:—the yellow segment which will appear indicates that the oven is set to automatic operation and does not represent the start of the cooking period.

The length of the orange segment then corresponds to the **Duration** of the automatic cooking period (up to a maximum 6 hours).

3. Turn the appropriate oven control knob to the required cooking temperature.
4. The oven will be automatically switched **On** at the pre-selected time and switched **Off** when the cooking time has expired.

5. When the meal has been cooked, always turn the appropriate thermostat control knob to the **Off** position and return to **Manual Control** by turning the timer knob **clockwise** until the yellow **Auto** indicator is no longer visible.

## To Set the Timer to Switch OFF Only

1. Turn the timer knob clockwise as in (1) above to the time the food should **Stop** cooking (up to a maximum of 6 hours in advance) and turn the appropriate oven thermostat control knob to the required cooking temperature.
2. Turn the same knob anti-clockwise until the beginning of the orange segment is at the actual time of day.
3. The oven will be automatically switched **Off** when the pre-selected time has expired.
4. When the meal has been cooked, always turn the appropriate oven thermostat control to the **Off** position and return to **Manual Control** as in (5) above.

## To Cancel the Timer and Return to Manual Operation

It may be necessary to use the oven manually after a timed operation has been set up. To cancel the timer, turn the timer knob clockwise until the orange segment has closed and the yellow **Auto** indicator is no longer visible.

## Minute Minder

The minute minder gives an audible reminder for short period cooking, for example, when boiling vegetables or eggs etc. It can be set for a period of up to 60 minutes. Turn the knob (do not press) in the centre of the minute minder dial **clockwise** to set the pointer against the minutes required marked on the dial. The minder will buzz when the time set has elapsed. To switch off, turn anticlockwise to **Off** without depressing the knob.

## Main Oven

The oven is fitted with catalytic liners, an inner glass door, three rod shelves and a large meat pan. Remove the meat pan if it is not being used. The oven is heated by a single tubular sheathed element behind the oven interior rear panel. The shelves should be placed in the correct position before the oven is heated. An oven interior light is operated by a switch on the control panel. The oven is heated by turning the control knob clockwise to the required temperature between 70°C (150°F) and 250°C (485°F) recommended in the temperature

chart on page 9. The pilot light will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature. The fan will operate continuously whilst the oven is switched on with the oven door closed. When the oven door is opened, there is an automatic cut out which switches off both the element and fan. These are restarted upon door closure. It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal. The correct positioning of food in the oven is given below under the heading "Oven Positions". If the oven pilot light does not come on when the control knob is turned, cancel the timer and return the cooker to manual operation (see page 6).

## Main Oven Cookery Notes

The chart on page 9 is a guide only, giving approximate cooking temperatures and times, and should be varied to suit personal taste and requirements.

### Oven Positions

Since the distribution of heat in the Electrolux oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced;—

- (a) When using three shelves to bake large quantities of small cakes, scones, biscuits, sausage rolls, etc., select positions 1, 3 and 5 from the bottom of the oven.
- (b) For smaller quantities where only two shelves are required, select either positions 2 and 5 from the bottom of the oven, or positions 1 and 4 from the bottom of the oven.
- (c) When cooking a complete meal—for instance roast beef, roast potatoes, Yorkshire pudding and apple pie—place meat/potatoes on anti-splash tray in meat pan in position 1 (bottom runner) with apple pie in position 3 or 4 from the bottom of the oven, and Yorkshire pudding in position 5 (top runner). Food should not be placed directly on the floor of the oven.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

## Temperature and Time

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the chart on page 9 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the large mass of food. Baking trays should allow an equal gap at either side of oven.

The thermal insulation on Electrolux fan ovens makes it possible, in most cases, to reduce (a) the recommended temperatures by 25°C (45°F) and (b) the recommended cooking time by approximately 10 minutes per hour.

## To prepare meat and poultry for roasting in your Electrolux oven

Wipe the joint, dry well with a clean cloth, kitchen tissue, etc., and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking, and similarly meat and poultry which has been stored in a Freezer must be completely thawed\* beforehand. Beef, lamb, mutton, chicken and turkey may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of a duck and goose should be pricked to release excess fat, and the rind of pork should be scored, brushed lightly with olive oil and sprinkled with salt, to give a crisp crackling.

Place meat/poultry on the anti-splash tray in the meat pan supplied with your cooker. Small joints weighing less than 3lbs. should be roasted in a smaller pan/meat tin, or they may be 'pot-roasted'—a small joint in a large meat pan causes unnecessary oven splashing.

Additional fat should not be used, except for veal, very lean meat, poultry, which can either be 'larded' with fat bacon, or brushed over **very sparingly** with melted fat or cooking oil.

When potatoes are to be roasted round the joint, they only require to be coated in melted fat or cooking oil. It is not necessary to baste when roasting in an electric oven, and liquid/stock should not be added to the meat pan; the anti-splash tray will reduce soiling of the oven.

\* See 'Frozen Meat and Poultry' on page 8.

## \*Frozen Meat and Poultry

Joints of meat and whole birds should be thawed slowly, preferably in the main compartment of a domestic refrigerator (allowing 5-6 hrs. per lb.) or at room temperature (allowing 2-3 hrs. per lb.). If, however, it is found necessary to accelerate this process, frozen food can be thawed in this oven at a temperature of 70/80°C (150/175°F). A 3lb. oven ready frozen chicken, placed in the meat pan, will thaw in approx. 1½-1¾ hrs. The breast should be covered with foil (held in position by string and skewers), and the giblets removed after thawing but before cooking. **This method of defrosting is only recommended for Meat/Poultry up to 4lbs. in weight, and it is important that it must be cooked immediately afterwards.**

## Times and Temperatures for Roasting

The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a low temperature—the joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto the oven interior is reduced to a minimum. (For slow roasting, temperature is reduced to approx. 150/160°C (300/325°F) and total cooking time increased by about one third.) When a complete meal is being cooked in the oven, it may be necessary to raise the oven temperature towards the end of the cooking period—for instance when cooking Yorkshire Pudding to serve with roast beef.

The suggested times and temperatures given may vary according to:—

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
  - (a) A short thick joint requires a longer cooking period than a long thin joint.
  - (b) A small joint under 3lbs. takes longer per lb. than a large one, whereas a large joint (over 3lbs.) will cook in the time given for 'minutes per lb.' without the 'minutes over' added.
  - (c) Boned/rolled and stuffed joints take longer to cook through than those with a bone. (The weight of stuffing should be added to the oven ready weight of meat/poultry to calculate roasting times.)

**Never cover oven shelves or oven interior with foil.** The Electrolux oven remains cleaner than ordinary ovens **but it is advisable to wipe over the oven interior regularly, especially after meat roasting**, to prevent fat splashes being baked on next time the oven is used.

## Metric Temperature Conversion Scale

The comparative scales of oven temperatures (degrees F to degrees C) as recommended by the Association of Manufacturers of Domestic Electrical Appliances are given below. The temperature control knobs on this electric cooker are marked in degrees C. This chart will help when the recipes show the alternative scale or use such terms as 'cool oven', 'moderate oven' and 'hot oven'.

Oven Temperature Guide	Fahrenheit Scale	Centigrade Scale (sometimes called Celsius)
Very Cool	150°F	70°C
	175°F	80°C
	200°F	100°C
	225°F	110°C
Cool	250°F	120°C
	275°F	140°C
Moderate	300°F	150°C
	325°F	160°C
Fairly Hot	350°F	180°C
	375°F	190°C
Hot	400°F	200°C
	425°F	220°C
Very Hot	450°F	230°C
	475°F	240°C
	500°F	260°C
	525°F	270°C
	550°F	290°C



# Main Oven Temperature Chart

## Meat

<b>Food</b>	<b>Temperature and Time</b>
Beef	160/180°C approx. 20 to 25 mins. per lb. + 20 mins. over
Lamb/Mutton	160/180°C approx. 25 mins. per lb. + 25 mins. over
Pork	160/180°C approx. 25 mins. per lb. + 25 mins. over
Veal	160/180°C approx. 30 mins per lb. + 30 mins. over
Chicken	160/180°C approx. 18 to 20 mins per lb. + 18 mins. over
Turkey	150/160°C—up to 14 lbs. allow 12 mins. per lb. + 12 mins. over. N.B.—For larger birds, allow 10 mins. for every lb. over 14lbs. and roast at approx. 150°C.
Casserole Cooking	140/150°C approx. 1½-2 hours

- If using aluminium foil, never** 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil.  
3. Cover oven shelves with foil.

## Baking

<b>Food</b>	<b>Temperature and Time</b>
Scones	200/220°C 9 to 12 mins.
Small Cakes	160/180°C about 15 mins.
Victoria Sandwich	150/160°C 6½" to 7" tins approx. 18 mins. 8" to 8½" tins approx. 20 to 25 mins.
Sponge Sandwich (fatless)	160/170°C 7" tins approx. 15 mins.
Swiss roll	170/180°C 9 to 12 mins.
Semi-Rich cakes (large)	140/150°C 6½" to 7" tins 1 to 1¼ hrs. 8" to 9" tins 1¾ to 2¼ hrs.
Christmas Cake	Approx. 120/140°C according to size and richness of mixture
Shortcrust Pastry (Plate Tarts)	180/190°C approx. 40 mins.
Puff Pastry	190/200°C Time depending on use.
Yorkshire Puddings	160/180°C 35 to 40 mins.
Individual Yorkshire Puddings	180/190°C approx. 20 mins.
Milk Pudding	140/150°C approx. 1½-2 hrs.
Baked Custard	140°C 35 to 45 mins.
Bread	220°C for first 10 mins, then 200°C for approx. further 25 mins.
Meringues	70/80°C Large approx. 3 hrs. Small 2 to 2½ hrs.

**NOTE:** If soft margarine is used for cake making, temperatures recommended by the manufacturers should followed. Temperatures recommended in this chart refer to cakes made with block margarines or but only.

# Top Oven Cookery Notes

The chart on page 11 is a guide only, giving approximate cooking temperatures and times, and should be varied to suit personal taste and requirements.

The Top Oven is fitted with catalytic removable sides, a removable roof, and one rod shelf. It is heated by two elements—the grill element and an element under the floor of the oven—and has a fully variable temperature control like the Main Oven. To heat the oven, turn the control knob clockwise, selecting the required temperature between 100°C (200°F) and 250°C (484°F) recommended in the Top Oven temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature. If the oven pilot light does not come on when the control knob is turned, cancel the timer and return the cooker to manual operation (see page 6).

## Top Oven for Cooking

The Top Oven is used in exactly the same way as the Main Oven to cook all types of food. It can either be used alone, to cook small quantities of food, or in conjunction with the Main Oven to provide additional cooking space, so often necessary when entertaining. There are two cooking positions—runners 1 and 2 from the bottom of the oven. When cooking in the Top Oven, the rod shelf should be reversed so that the projections face downwards. The correct positioning of food is indicated in the temperature chart opposite. This chart is a guide only, giving approximate cooking temperatures and times, and should be varied to suit personal taste and requirements. Food must never be placed directly on the floor of the oven, and there should always be at least one inch between the top of the food and the grill element. **Most foods are cooked at a lower temperature in the smaller Top Oven than in a larger conventional Main Oven.**

## Cooking Meat/Poultry in the Top Oven

The Top Oven is most useful for the longer slower cooking required for cheaper cuts of meat—casserole cooking, pot roasting, braising etc.

Small joints of meat, or chickens, up to 3lbs. in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium

foil (one or two incisions in the top of the foil will allow the meat or chicken to brown). Always ensure that there is at least one inch between the top of the foil and the grill element. Do not use the grill pan as a meat pan. Larger joints of meat, and poultry weighing more than 3lbs., should be roasted in the Main Oven. **Do not use large Main Oven meat pan in Top Oven.**

## Top Oven as a Hotcupboard

Plates and dishes placed on the floor of the top oven will be heated when the Main Oven is in use. When the Main Oven is not in use (for instance when a meal is being cooked on the hob) place the plates and serving dishes on the rod shelf using the bottom runner, and turn the top oven control to approximately 100°C (200°F). A maximum time of 10-12 minutes is all that is required to heat the plates and dishes. Do not operate the grill control when using the top oven for cooking or as a hotcupboard.

## Grilling

The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left-hand grill element only, depending upon which direction the control knob is rotated. With the control knob rotated clockwise the window above the control will show orange and the twin elements will come on together: with the control rotated anti-clockwise the window will show yellow and the single left-hand element only will come on. With the control knob rotated in either direction the pilot light on the control panel will light up. This pilot light will remain on until the control is returned to the **Off** position.

**Do not** operate the Top Oven control when grilling.

**Whenever the Grill is switched on, the Top Oven door must be left open.**

**Before use, preheat the Grill at HI for about five minutes.**

When toasting/grilling, the rod shelf (with projections facing upwards) is placed in either the second or third runner from the bottom. The grill pan is placed on the shelf between the front and rear projections. Push the pan and shelf back as far as possible to correctly position it under the grill element. Leave the control at **HI** for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at **HI**. The thicker the food, the lower the control should be set.

Food which requires browning only should be placed under the hot grill directly on the shelf in the first or second runner from the bottom of the oven, according to the depth of the dish.

# Top Oven Temperature Chart

## Meat

Food	Temperature and Time	Position in Oven
Beef/Lamb (slow roasting)	170/180°C approx. 35 mins. per lb. + 35 mins. over.	} Runner 1 from bottom of oven
Beef/Lamb (foil covered)	190/200°C approx. 35-40 mins. per lb.	
Pork (slow roasting)	170/180°C approx. 40 mins. per lb. + 40 mins. over.	
Pork (foil covered)	190/200°C approx. 40 mins. per lb.	
Veal (slow roasting)	170/180°C approx. 40-45 mins. per lb. + 40 mins. over.	
Veal (foil covered)	190/200°C approx. 40-45 mins. per lb.	
Poultry/Game (slow roasting)	170/180°C approx. 25-30 mins. per lb. + 25 mins. over	
Poultry/Game (foil covered)	190/200°C approx. 25-30 mins. per lb.	
Casserole Cooking	Approx. 150°C 2-2½ hrs.	

**If using aluminium foil, never.** 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover oven shelves with foil.

**NOTE:** With the Top Oven/Grill rod shelf reversed, so that projections face downwards, baking trays or tins used to bake bread, cakes, pastry, scones etc. should be placed on the rod shelf directly below the grill element. Covered foods such as meat, casseroles, vegetables etc. can be placed anywhere on the rod shelf. When cooking different foods at the same time select those which require approximately the same temperature.

If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

## Baking

Food	Temperature and Time	Position in Oven
Scones	200°C approx. 9-12 mins.	} Runner 2 from bottom of oven
Small Cakes	180°C approx. 15-20 mins.	
Victoria sandwich	170/180°C 6½"-7" tins approx. 20 mins.	Runner 1 from bottom of oven
Sponge Sandwich (fatless)	180/190°C 7" tins approx. 15 mins.	Runner 1 from bottom of oven.
Swiss Roll	200/220°C 9-12 mins.	Runner 2 from bottom of oven.
Semi-rich cake (large)	160°C 6½" to 7" tins 1 to 1¼ hrs.	} Runner 1 from bottom of oven.
Rich Fruit Cake	140°C approx. 7"-8" tins 2-2¼ hrs.	
Shortcrust Pastry (Plate Tarts)	190/200°C 40-45 mins.	Runner 1 from bottom of oven.
Puff Pastry	200/220°C Time depending on use.	Runners 1 or 2 from bottom of oven.
Yorkshire Pudding	190°C approx. 40-45 mins.	Runner 1 from bottom of oven.
Individual Yorkshire Puddings	200°C approx. 20 mins.	Runners 1 or 2 from bottom of oven.
Milk Puddings	150/160°C 2-2½ hrs.	} Runner 1 from bottom of oven.
Baked Custard	150°C 40-45 mins.	
Bread	220°C for 10 mins, then 200/210°C for approx. a further 30 mins.	Runner 1 from bottom of oven.
Meringues	100°C large 3½-4 hrs. small 2½-3 hrs.	Runner 1 from bottom of oven.

# Care and Cleaning

Turn **Off** the main switch before cleaning.

The hob, which lifts for cleaning, is supported by a steel rod (Fig. 5). Spillage which collects in the spillage tray should be wiped up as quickly as possible, any stubborn stains being removed using a liquid cream cleaner such as 'Jif' which, if necessary, may also be used on the other outer enamelled surfaces of the cooker.

## Hotplates

The chrome bezels lift off for cleaning (Item 4 Fig. 1).

## Grill/Top Oven

Refer to the instructions in the next column for cleaning the catalytic removable side panels (Item 12, Fig. 1). Remove the grill pan (Item 13, Fig. 1), and the wire grid food support. It is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the Grill/Top Oven compartment; a fine steel wool soap pad can be used to remove stubborn stains from the grill deflector plate, (Item 6, Fig. 1) and the floor of the compartment.

Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat dial which is across the back of the oven just below the roof.

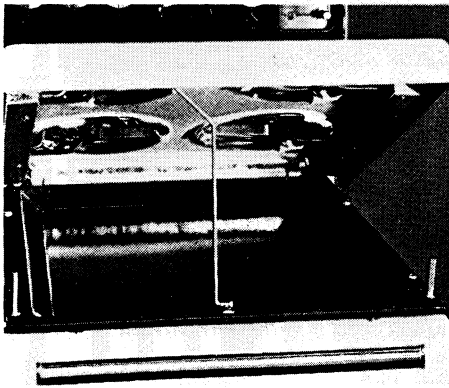


Fig. 5

## Main Oven and Top Oven Door

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. If necessary, a liquid cream cleaner such as 'Jif' may be used to remove stubborn marks. **Do not use scouring pads or abrasive powder which may scratch the surface.**

## Main Oven

To remove the inner glass door (Item 18, Fig. 1)—Open the oven door fully and carefully lift off the inner glass door. This may be washed at the sink stubborn stains being removed by using a fine steel wool soap pad. **Do not use scouring pads or abrasive powder, which will scratch the glass.** After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass door may be cleaned, while still warm, without removing it from the oven.

## Catalytic Oven Liners How Catalytic Works

The catalytic oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking.

However, if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without the meat pan at a higher setting of 250°C (480°F) **Top Oven**, and 260°C (500°F) 290°C (550°F) **Main Oven**, for 2-3 hours. This may be necessary once a month or once every two or three months depending on the type and amount of oven cooking.

## Catalytic removable Panels

It should not normally be necessary to clean the panels in water. If the user feels it is desirable to do so, take out the liners and wash them in warm soapy water, followed by rinsing in clear water. **Do not use enzyme washing powder, harsh abrasives or oven chemical cleaners of any kind. Aerosol cleaners should not be used as they could adversely affect the fan motor unit and cannot be wiped off the fan blade.**

# GUARANTEE

THIS GUARANTEE IS OFFERED TO YOU AS AN EXTRA BENEFIT AND DOES NOT AFFECT YOUR LEGAL RIGHTS.

Electrolux products are carefully designed, manufactured, tested and inspected, and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship within one year of delivery, free of charge.

The guarantee is conditional upon the appliance being correctly installed and used in accordance with the company's instructions under normal domestic conditions within the United Kingdom and the Republic of Ireland. It may, however, be invalidated by unauthorised repair or modification of the appliance.

The company does not accept liability for defects arising from normal wear and tear, neglect or accident.

Customers are asked to assist the company to carry out its undertaking under this guarantee by filling in the enclosed registration card and returning it within 14 days. This will provide valuable statistical information.

Proof of the date of purchase will be required before free service is provided.

Addresses where service can be requested are listed on the back page of this instruction book.



For future reference please enter below the date of purchase and your dealer's name.

Date of purchase \_\_\_\_\_

Purchased from \_\_\_\_\_

\_\_\_\_\_

# Your Own Cookery Notes

# Your Own Cookery Notes

# Electrolux Service Organisation

Requests for service should be made to your nearest Electrolux Service Office. Please specify Model Number when applying.

## † SOUTHERN REGION

Electrolux Ltd., Hippodrome House, Birchett Rd, Aldershot, Hants GU11 1LU  
Aldershot 24505 (STD code 0252).  
*For Southern, South Eastern and South Western Electricity Board areas.*

**Brighton area.** 12 Gloucester Place, Brighton 694341 (STD code 0273).

**Maidstone area.** 128 Sutton Road, Maidstone 677727 (STD code 0622).

**Southampton area.** 19 Church Street, Shirley, Southampton SO1 5LG  
Southampton 785231 (STD code 0703).

**Devon and Cornwall.** 231 Albert Road, Devonport, Plymouth 58161 (STD code 0752).

**Avon and Somerset.** 3 Waring House, Redcliffe Hill, Bristol 211876 (STD code 0272).

**Jersey.** 1A Victoria Road, Georgetown, St Saviour. Central 22138 (STD code 0534).

**Croydon area.** Airport House, Purley Way; Croydon 01-688 2516. (Spares only)

† Users residing within 20/30 miles of Croydon, including all London Postal districts, may telephone 01-686 4321 to register service requests.

## † EASTERN AND LONDON REGION

Electrolux Ltd., (Eastern & London Service Office), Oakley road, Luton, Beds. LU4 9QQ  
Luton 55966 (STD code 0582).

*For Eastern and London Electricity Board areas.*

**Thames area of Essex.** 638 London Road, Westcliffe. Southend 354313 (STD code 0702).

**Norwich area.** 1 Malthouse Lane, Norwich 614157 (STD code 0603).

## MIDLANDS & SOUTH WALES REGION

Electrolux Ltd., 3 Strensham Hill, Moseley, Birmingham B13 8AQ (021-449 5252).

*For Midlands and East Midlands Electricity Board areas.*

**Cheltenham area.** 16 Suffolk Parade, Cheltenham, Gloucestershire  
Cheltenham 584051 (STD code 0242).

**Nottingham area.** 213 Derby Road, Bramcote, Nottingham 396927 (STD code 0602).

**Potteries area.** 107 Church Street, Stoke-on-Trent 413414 (STD code 0782).

## South Wales Electricity Board area.

19 David Street, Cardiff 387444 (STD code 0222).

Powell Duffryn House, Adelaide Street, Swansea 51848 (STD code 0792).

## NORTHERN REGION

Electrolux Ltd., Altham Lane, Altham, Accrington BB5 5XY  
Padiham 74621 (STD code 0282).  
*For North Western Electricity Board area.*

**Manchester area.** 88 Bury Old Road, Whitefield, Manchester (061-798 9689).

## Merseyside & North Wales Electricity Board area

141 Brook Street, Chester 312038 (STD code 0244).

**Yorkshire Electricity Board area.** 70 Cross Gates Road, Leeds 608511 (STD code 0532).

**Sheffield area.** 51 Penistone Road North, Sheffield 338674 (STD code 0742).

## SCOTLAND & NORTHERN EASTERN REGION

Electrolux Ltd., 5 Wellington Street, Glasgow G2 6JB (041-204 0411).

*For Scottish Electricity Board areas.*

**Aberdeen area.** 8 Cornhill Arcade, Cornhill Drive, Aberdeen 695761 (STD code 0224).

**Cumbernauld area.** Westfield Industrial Estate, Cumbernauld 85704 (STD code 023-67).

**Dundee area.** 119 Hilltown, Maxwell Shopping Precinct, Dundee 22630 (STD code 0382).

**Edinburgh area.** 4 Lochrin Place, Tollcross, Edinburgh 1232 (STD code 031-229).

**Inverness area.** Unit 3, Kinmylies, Inverness 223056 (STD code 0463).

**Carlisle area.** 116 Denton Street, Denton Holme, Carlisle CA2 5HB  
Carlisle 44568 (STD code 0228).

**Tyne & Wear/Durham areas.** 1 Eastbourne Avenue, Gateshead 782381 (STD code 0632).

**Teesside/N. Yorks. areas.** 49 Mandale Road, Thornaby. Stockton-on-Tees 64848 (STD code 0642).

## NORTHERN IRELAND

Electrolux Ltd., 27 Franklin Street, Belfast BT2 8DU, Belfast 27512 (STD code 0232).

## REPUBLIC OF IRELAND

Electrolux (Santry) Ltd., Unit 15, Airways Industrial Estate, Swords Road, Cloughram, Co. Dublin 426111 (STD code 0001).

*A LUX PRODUCT, MADE IN BRITAIN*

This appliance conforms with the requirements of EEC Directive No. 76/889 relating to Radio Interference.



**Electrolux**

® ELECTROLUX LTD., LUTON,  
BEDS., ENGLAND, LU4 9QQ

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